

SEARCH FOR PORPOISE NOW BEGINS

The Oil Is Much Needed by Watch and Clock Men.

Now is the season when the playful porpoise puts on its winter underwear, in the form of a thick protective layer of fat, and from the present month until early spring these gambolling creatures of the sea will be sought by a special class of Atlantic fishermen.

Heedless of time, as the porpoise seemingly is, yet upon it depends the busy man's apportioning of his daily tasks. Because of this fact a curious industry has developed in this country of which the public generally knows nothing, an industry that intimately affects the running of watches and clocks.

From the lower paw of the porpoise is extracted an oil which is peculiarly fitted to serve as a lubricant for watches, clocks and chronometers, and strange to say, from no other source can an oil of the requisite qualities be obtained. Therefore the porpoise is hunted as systematically as the whale used to be.

A few years ago nearly a quarter of a million clocks just out of their maker's hands went wrong. It was not merely that they lost time, but they actually came to a full stop and would not work at all. There was no question about their skillful fabrication and assembling. The whole trouble was due to an imperfect lubricant, and a goodly sum of money and much time were spent before these clocks were in running order

and fit for distribution. From this may be appreciated the value of the contribution which the porpoise makes to the daily life of mankind.

For years the porpoise was taken principally as a side issue in other fishing. The increase in the demand for the oil led to the creation of a business having for its sole end the capture of porpoises in large numbers and under circumstances that could be controlled to meet commercial demands.

The equipment at each fishing station consists principally of the boats and the special nets designed for the work. A working unit is composed of four boats and a mile of seine. The seines are heavy and exceptionally stout, and it is somewhat of a task to handle them properly. The boats are a cross between a skiff and the fishing dory of Newfoundland and our down East coast.

Run Many Risks.

It is not possible to put out after the porpoises from sheltered points, the boats have to be launched right into the surf and carried safely beyond the danger line of the tumbling breakers. Loaded with its quarter of a mile of net it is a hard task to shove one of these boats through the broken water near the beach. The

most fruitful porpoise hunting station is close to Cape Hatteras, and it is well known what hazards lurk in the waters of that part of the coast of the Carolinas.

Because of the risks run and the skill required in this occupation the crews are recruited from local fishermen who are perfectly familiar with the coast and are quite at home in the surf. They must have clear heads, steady nerves and the ability to act quickly. The surfmen are ever ready for their work when a school of porpoises draws near, provided the sea gives them half a chance, and it takes but little imagination to grasp something of the excitement and the peril of their occupation.

The habit of the porpoise is to swim in schools close in shore and probably a hundred or two hundred yards seaward from the beach. This makes it possible to intercept their course and to drag them ashore after they have stranded in the shallow water, the seines preventing their escape seaward and frightening them shoreward. The operation of capturing them is simple to describe, but its proper execution is quite another matter.

Porpoises vary from six to 12 feet in length, and the biggest of them weigh fully a quarter of a ton. Their speed in frightened flight and their beautiful leaps above the water's surface tell of their great strength; and one can easily picture the task involved in drawing the heavy seines with the added burden of a goodly number of these excited mammals making their utmost efforts to break their way to freedom.

The porpoise is the largest denizen of the deep caught by seines within the waters of the United States, and for excitement the nearest approach is the taking of the tunny in the waters of Europe. As soon as the porpoise are stranded in shallow water, the fishermen rush in among them taking good care to avoid the slashing sweep of their powerful tails, and hook them so that they may be dragged high and dry upon the beach. Strange as it may seem, the fish are not infrequently drowned or suffocated before they can be pulled ashore.

No time is lost after these graceful creatures of the sea have been landed in stripping them of their fat. The head is severed from the body and the precious tissue of the lower jaw and cheeks is tried out separately from the body blubber. The reason for this is that the two oils are quite unlike as lubricants, and haste is needful in order to prevent the fatty tissue from becoming rancid before rendering Rancid fat seriously affects the final product, and seemingly trifling conditions bear importantly upon the ultimate suitability of the lubricant.

At the fishing stations the oil produced is essentially raw or crude by comparison with the finished article

and contains a good deal of foreign substance which must be removed before the stuff is fit for the market.

As soon as the oil is received by the refiner it is heated gently in order to complete the cooking process begun by the fishermen at the seining

stations. Up to this point man has done his work and now time and nature take up the task. The oil is allowed to rest for eight months and is exposed during that time to the clarifying effects of the sun and also to the influences of climatic heat and cold. Then it is strained or filtered through suitable fabrics further to cleanse it.

Sch. Judique at Eastport.

Sch. Judique, formerly of this port, arrived at Eastport, Me., last week from Newfoundland with a cargo of 1400 barrels of stringing herring for M. C. Holmes and John R. Holmes of that city. The Judique made one of the most successful fishing trips from that port in recent years, and on the return trip was only five and one-half days from Newfoundland to Eastport. Good fortune attended the Judique even after arriving at Eastport, for while weighing anchor off Clark's wharf to haul into her berth at the E. A. Holmes Co.'s factory an additional anchor was brought up, entangled with the Judique's. It is thought that the anchor, which weighs in the neighborhood of 2000 pounds and is comparatively new, was lost from some large three or four-masted vessel.

Maine Lobsters for Pacific Coast.

In an effort to transplant the Maine lobster to the Pacific coast the bureau of fisheries has just made a shipment of 4007 lobsters to the San Juan islands in the Puget Sound region. The crustaceans were packed in 200 crates and shipped in a refrigerator car.

Secretary Redfield has been notified that only 11 per cent. of the lobsters died on the journey, which was made in five days and four hours. Similar shipments, it is announced will be made until the lobster is firmly established on the Pacific coast.

LANDED LARGEST SALMON

A silver loving cup has been presented to Rev. Edwin A. White of Glen Ridge, N. J., for having landed the largest landlocked salmon in the United States during the past year. The fish was caught at the Belgrade Lakes Maine, and weighed 14 pounds, 4 ounces. It was 31-4 inches long and had a girth of 19 inches.

Dec. 13.

Iodine From Seaweed.

Seaweed burning in Norway is an industry of some important proportions. The seaweed is gathered up on the beach and spread out like hay to dry, after which it is burned and the ashes are exported to Scotland, where they sell for a little over a cent a pound. Iodine is the principal item manufactured from them. Norwegian peasants who possess riparian rights are considered fortunate and rarely ever part with such to purchasers.

REVIVING N. F. BANK FISHING

We are glad to learn that there be about a score of new schools built in Notre Dame and Bays the coming winter. In addition to the fishing fleet there be twice as many repaired and as good a condition as they will allow. In Trinity Bay we formed, six new ones will be built about 25 will receive repairs. It goes to show that there is more activity prevailing in the outports on prospect of good prices for cod the future, than existed for years. Most of these schooners engage in the Labrador fishery, we would like to see going on renewal of building the fine class vessels that were formerly built by Manuels and Newhooks, the B and the Furlongs—vessels that be large enough to prosecute the fishery and take their salt cargo to the United States. The at present scores of schooners out of Twillingate, Wesleyville large enough and staunch enough to carry on these new fishery open. It only means for some few spirits amongst our friends up to break away from the old com leaving the rocks and venture to the distant Banks, where they realize the full fruit of their labor. St. John's, N. F. Herald.

N. E. FISH CO. VALUABLE LAND

At the request of representatives of the New England Fish Co. Senator Weeks will introduce a grant that corporation a part of lands it now occupies at Ketchikan valued at approximately \$250,000, but recently discovered it had no title thereto. The company appears to lie in the grant a patent and efforts now will be made to this end.

Portland Fishing News

There were but two fish boats Thursday but that was two more were received either Tuesday or Wednesday so there was no occasion for complaint. The sloop Laconia added 1000 pounds brought in the sloop Crusader. Prices are extremely high and unless there is a favorable change in the weather the prices will go still higher. The famine is being keenly felt. Blanche and Ida was in with stars.

ARRIVING COMING LONG FROM N. F.

Trips Here Late Yesterday—Gill Netters Fish With Varying Results.

Only arrival this morning is Maunda I. Lowell, Capt. Donald, after an eight weeks absence 1000 pounds fresh halibut and 8000 pounds salt.

British schooner Original arrived yesterday brings 1459 barrels salt and 166 barrels pickled herring and to Davis Brothers.

Smuggler has 124,000 pounds cod, 1065 barrels salt herring and 1000 pounds smoked salmon for the New-Pew Fisheries Co.

Yesterday's receipts from the gill netters consisted mostly of pollock, was shipped fresh for the Boston market. Over 175,000 pounds in all, the highest fare being that of Sawyer with 14,000 pounds.

Arrivals and Receipts.

Arrivals and receipts in detail are:

Sch. Original, Bonne Bay, 1459 bbls. salt herring, 166 bbls. herring.

Smuggler, Bay of Islands, N. F., 1400 lbs. salt cod, 1065 bbls. herring, 6700 lbs. smoked salmon.

Maunda I. Lowell, Cape Shore, 1000 lbs. fresh halibut, 8000 lbs. fresh cod, 1000 lbs. salt cod.

Swan, 3500 lbs. fresh fish.

Quoddy, gill netting, 13,000 lbs. fish.

Naomi Bruce, gill netting, 5000 lbs. fish.

Rough Rider, gill netting, 1000 lbs. fish.

Mary L., gill netting, 5000 lbs. fish.

Robert and Edwin, gill netting, 5000 lbs. fish.

Mystery, gill netting, 5000 lbs. fish.

Sunflower, gill netting, 3000 lbs. fish.

Anna T., gill netting, 6500 lbs. fish.

Ethel, gill netting, 12,000 lbs. fish.

George E. Fisher, gill netting, 1000 lbs. fresh fish.

Carrie and Mildred 2500 lbs. fish.

Gertrude T., gill netting, 12,000 lbs. fish.

Orion, gill netting, 14,800 lbs. fish.

Water Witch, gill netting, 10,000 lbs. fish.

Dolphin gill netting, 2500 lbs. fish.

Medomak, gill netting, 2000 lbs. fish.

Nora B. Robinson, gill netting, 1000 lbs. fresh fish.

Sawyer, gill netting, 14,000 lbs. fish.

Sulla May, gill netting, 2000 lbs. fish.

Mary F. Ruth, gill netting, 5000 lbs. fish.

Sch. Corona, Bay of Islands, N. F., 1050 bbls. salt herring, 290 bbls. pickled herring.

Str. Nomad, gill netting, 9000 lbs. fresh fish.

Str. Enterprise, gill netting, 11,000 lbs. fresh fish.

Str. Bethulia, gill netting, 10,000 lbs. fresh fish.

Str. Geisha, gill netting, 9000 lbs. fresh fish.

Str. Nashawena, gill netting, 5000 lbs. fresh fish.

Str. Seven Brothers, gill netting, 2000 lbs. fresh fish.

Vessels Sailed.

Sch. Senator Gardner, Newfoundland.

Sch. Esperanto, haddocking.

Sch. Stranger, haddocking.

Br. sch. Francis C. Smith, North Sydney, C. B.

BLUEFISHING LOOKS "BLUE"

Advices received here from skippers and fishermen who have gone south this winter to engage in the bluefishing industry are discouraging in the extreme, for to date none of the crafts have done anything to speak of.

In fact some of them have gone in debt, so comes the information and the "bubble" is not turning out what it is expected it would be.

Although discouraged over their poor success several are going to stick to it and give the industry a try anyhow, to ascertain the results and what prospects the industry has in store to warrant the sending of a fleet from here south each winter.

Others, it is said, will abandon bluefishing and turn their attention to the snapper fishery at Pensacola, where a number of former New England crafts are now fishing with profitable results.

Pensacola Arrivals.

While the receipts of snappers and groupers failed to equal the receipts during either of the two preceding weeks, the total for the week ending last Saturday at 6 p. m., exceeded over three hundred thousand pounds. During the week 186,665 pounds of snappers was discharged at the docks of the two fish houses and 123,070 pounds of grouper was discharged. The following shows the arrivals during the week and their respective catches:

	Pounds.	
	Snappers.	Groupers
Mineola	14,675	18,340
Galatea	700	500
Mary E. Cooney	24,910	16,985
Flora J. Sears	40,485	7,545
Thos. J. Carroll	21,070	24,780
Ida M. Silva	21,135	13,045
Emelia Enos	29,935	23,195
Albert Geiger	16,935	9,945
Wm. Hayes	17,690	8,835
Totals	186,665	123,070

WEEK-END MAKES PRICES GO DOWN

Nevertheless the Crafts at T Wharf Today Got Good Prices for Fish.

With the closing of the week at T wharf, noon today, 11 fares of fresh fish were recorded. On account of it being the week-end, prices dropped over those paid yesterday, and trading of course showed a falling off.

Sch. Imperator, Capt. Freeman Decker, which recently went ashore on the Nova Scotia coast, but was floated again with but little damage, is at the dock with a fare of 43,000 pounds of fresh fish and 500 weight of fresh halibut. Other off shores are sch. Aloha with 38,000 pounds and 1200 pounds fresh halibut; steamers Foam, 23,000 pounds; Billow, 38,000 pounds.

Prices offered at the market opening were \$4 to \$5.25 a hundred pounds for haddock, \$6 for large cod, \$3.50 for market cod, \$3 to \$6 for hake, \$1.50 for pollock and \$2.50 for cusk.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

Str. Foam, 19,000 haddock, 300 cod, 4000 lemon sole, 2500 pollock.

Str. Billow, 26,000 haddock, 4000 cod, 3000 lemon sole.

Sch. Imperator, 21,000 haddock, 14,000 cod, 8000 cusk, 500 halibut.

Sch. Aloha, 20,000 haddock, 9000 cod, 9000 cusk, 1200 halibut.

Sch. Eva and Mildred, 1500 haddock, 200 cod, 500 pollock.

Sch. Elizabeth W. Nunan, 5000 haddock, 5000 cod, 2000 pollock.

Sch. Evelyn M. Thompson, 2000 haddock, 2500 cod, 4000 hake.

Sch. Flavilla, 2500 haddock, 500 cod.

Sch. Josephine DeCosta, 5000 haddock, 1000 cod, 2000 hake.

Sch. Gyga, 30,000 pollock.

Sch. Helen B. Thomas, 2000 haddock, 800 cod.

Haddock, \$4 to \$5.25 per cwt.; large cod, \$6; market cod, \$3.50; hake, \$3 to \$6; pollock, \$1.50; cusk, \$2.50.

BAD WEATHER LOST 8 DORIES

Sch. Jessie Costa was at Yarmouth, N. S., Thursday and reports the loss of eight dories. She is there awaiting new ones before proceeding to sea again.

Thursday's fresh fish arrivals at Yarmouth totalled 43,000 pounds from three fares.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large, \$5.75 per cwt.; medium, \$4.75; snappers, \$3.50.

Salt trawl bank cod, large, \$4.75; medium, \$4.25; snappers, \$3.25.

Dory handline cod, \$5 for large; \$4.50 for medium; snappers, \$3.50.

Eastern halibut codfish, large, \$5.00; medium, \$4.50.

Georges halibut codfish, large, \$5.50; medium, \$4.50.

Filched halibut, 10c per lb.

Cusk, large, \$2.50; mediums, \$2.00; snappers, \$1.50.

Haddock, \$2.

Hake, \$2.

Pollock, \$2.

Fresh Fish.

Splitting prices:

Haddock, \$1.15 per cwt.

Eastern cod, large, \$2.25; medium, \$2.00; snappers, 75c.

Western cod, large, \$2.50; medium, \$2.15; snappers, 75c.

All codfish not gilled, 10c per 100 pounds less than the above.

Hake, \$1.40.

Cusk, large, \$2; medium, \$1.70; snappers, 50c.

Dressed pollock, 90c; round 80c.

Fresh herring, \$3 per bbl. for bait.

Newfoundland bulk salt herring, \$3.50 per bbl.

Newfoundland pickled herring, \$4.75 per bbl.

Fresh halibut, 18c per lb. for white and 14c for gray.

Fresh mackerel, large, 30c each.

New Fish Curing Factory.

The North Atlantic Fisheries, Ltd., Halifax, have opened a fish curing establishment at North West Harbor. Thomas MacNeill of Charlottetown is business manager, and Charles Richardson is chief curer. At present between 15 and 20 hands are employed. The Scotch method of curing has been adopted in the factory.